

CATERING MENU



804.334.3338

804.986.9510



Cheese Puffs

Puff pastry squares filled with parmesan and cream cheeses

Shrimp on Toasts

Shrimp with fruit salsa, avocado mousse on buttered toast points

Spanikopita

Spinach and Feta cheese wrapped in Phyllo dough



Stuffed Dates

Medjool Dates stuffed with roasted almonds and wrapped with bacon

Angels on Horseback

Bacon wrapped scallops

Stuffed Potatoes

Roasted potato cups filled with potato salad and topped with caviar

Curried Turkey Salad Cups

Mini phyllo cups stuffed with turkey salad and chives

Crab Stuffed Mushrooms

Braised mushroom caps with fresh crab meat and parmesan cheese

Smoked Salmon Mousse

Mousse on cucumber rounds with fresh dill

Chicken Bouchettes

Asian marinated chicken with Thai peanut sauce on skewers



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Carving Station

Steamship Round served with Aus Jus, Horseradish Sauce and Rolls

Pasta Station

Marinara & White Wine Garlic Sauce, Penne, Linguini & Fettuccini

Raw Bar

Fresh Shucked Oysters
Shrimp with Cocktail Sauce
Garnishes and Dressings
Clams and Mussels

Toppings:

Shrimp, Mussels, Pancetta, Prosciutto, Fresh Herbs, Customary Vegetables



Hors d' Oeuvres & Platters

Chesapeake Bay Crabcakes

Served with signature Cabo cocktail sauce

Scallops wrapped with Applewood Smoked Bacon

Lobster Wontons

Served with house made Asian sauce

Taylor Bay Scallops on the Half Shell

With a preserved lemon vinaigrette market price



Chilled Kumamoto Bay Oyster Display

Osetra Caviar crème fraîche

Raw Bar Display

Oysters, clams, scallops, Ahi Tuna

Smoked Norwegian Salmon

With dill toast points

Sushi Display

An assortment of house made sushi rolls

Poached or House Smoked Salmon Platter

With traditional accompaniments

Hot Crab Dip

Accompanied by house made bread and crackers

Seared Rare Ahi Tuna

With wasabi aioli

Chilled Baby Lobster Tails Display

With hot drawn butter

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Hors d' Oeuvres & Platters, continued

Smoked Fish Display

House smoked seasonal fish (i.e. trout, swordfish, scallops, etc...)

Chicken Satay

With house made peanut sauce

Jumbo Shrimp Cocktail

Grilled Chicken & Pineapple Skewer

With honey ginger glaze

Marinated Grilled Vegetable Platter

Served chilled

Smithfield Ham Biscuits with Pepper Jelly

Vegetable Spring Roll

With Ginger-Soy Sauce

Roasted Baby Lamb Chops

Herb encrusted

Fresh Fruit and Cheese Display Tray

Hibachi Beef Skewers

With soy sauce marinade

Domestic and Imported Cheeses

Beef Tenderloin Display

With horseradish sauce and fresh bread

Baby Brie Tartlet

Large Baked Brie in Puff Pastry

Grilled Teriyaki Beef Tenderloin Skewers

Petite Quiche

House made assortment

Beef Wellington Puff Pastry

Asparagus Wrapped with Prosciutto

Brandy Peppercorn Crusted Bison Tenderloin

100 year balsamic and rosemary oil

Spanakopita

Hot Artichoke or Spinach Soufflé

Chipolte Seared Rare Duck

Wild flour honey glaze

